

HOLIDAY CLASSICS  
SPECIAL ISSUE



# fresh



COOKING WITH COCOA  
Chocolate is the key to a  
delicious holiday cake

COOKING WITH COCOA  
Chocolate is the key to a  
delicious holiday cake

\$2.00  
or FREE  
with purchase of  
a 12 oz. can of

# Introducing New

NESTLÉ TOLL HOUSE® DelightFalls™

# FILLED BAKING MORSELS



Delight family and friends by getting a special twist  
on your favorite recipes.



## NESTLÉ TOLL HOUSE® Caramel Filled DelightFalls™ Chocolate Chip Cookies

- 2 1/2 cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup (2 sticks) butter softened
- 1/2 cup granulated sugar
- 1/4 cup packed brown sugar
- 1 tsp. vanilla extract
- 2 large eggs
- 1 1/2 cups (11-oz. pkg.)  
**NESTLÉ TOLL HOUSE®  
DelightFalls™** Caramel Filled Morsels
- 1 cup chopped nuts\*

**PREHEAT** oven to 375° F. **COMBINE** flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets. **BAKE** for 9-10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 4 dozen cookies.

For PAN COOKIE VARIATION  
and HIGH ALTITUDE BAKING, visit:  
[VeryBestBaking.com](http://VeryBestBaking.com)

\*Dusting nuts with fine granulated sugar  
is optional.

Visit [VeryBestBaking.com](http://VeryBestBaking.com) for additional recipes.



**Q** An egg nog recipe I want to try calls for freshly grated nutmeg. I found the whole nutmeg in the Spice aisle, but the nutmegs look almost too small to grate by hand. How can I grate nutmeg and save my knuckles?

—STEPHANIE HARR,

LA JOLLA, CALIF.

**A** The resulting flavor of freshly ground nutmeg is worth the extra step. You can find special grinders and mills for whole spices, but my hand grater (like a Microplane) works great too (as this one did)—and safely just hold the whole nutmeg between your thumb and forefinger and rub it back and forth across the grater — and as with my grating tools, be careful not to slice your finger or get too close to the power.



Photo: © iStockphoto.com/John W. Smith

**Q** I was very interested in your article about the Keweenaw Peninsula. I spoke to [it] July/August 2014 and your story is so rich in potatoes. The next day I purchased a package of Keweenaw potatoes. When I got home, I was telling my wife that your article read like it is rich in potatoes and she asked how much a bag, so it turns out he helped find the potatoes (and I am).

—BRIAN MURPHY

LA JOLLA, CALIF.



### We'd Love to Hear from You!

Have a comment, question, or idea? We'd love to hear from you! Submit your comments, questions, and editorial suggestions to [forum@earthlink.net](mailto:forum@earthlink.net) or by mail to: Fresh Forum, P.O. Box 8000, Irvine, CA 92618. Be sure to include your name, address, and daytime phone number. Letters may be edited for length and clarity. For more information, please visit [earthlink.net](http://earthlink.net) and click on the contact page in the top left of the page, then select "Feedback" or just email us, okay?

**A** Currently potatoes sales are not reported on Keweenaw Peninsula (which, and it must, do not include potatoes). The good news is that all surrounding counties potatoes. The concern is Keweenaw peninsula, 100mg/100g average

**O** ver the years I have made a point to keep my organic herb. There are so many recipes in my 11-volume series ending about the history of food, the spice and the advice for healthy living and supporting local businesses.

Our younger daughter prefers to be vegetarian. I just looked on [homestead.com](http://homestead.com) and found vegetarian and organic recipes. Thanks for providing them. I also purchased delicious. My father lives in Maine and has a few fresh vegetables. The tomatoes were very helpful. I will let my father know when their vegetables that can be available. Thanks again for providing me stress and delicious recipes. Can we let and easy in progress.

—BRIAN MURPHY

LA JOLLA, CALIF.

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*600 years of Belgian  
Brewing Expertise*



## STELLA-BRUISED SALMON WITH A THYME-SCENTED CREAM SAUCE

SERVES 2

1 lb  
1 cup  
1 cup  
2  
1/2 cup  
1/4 cup  
1/4 cup  
6 strips

Fresh Salmon fillet, cut in half  
Chicken stock  
Stella Artois  
Dry lent  
Thyme  
Heavy Cream  
Olive oil, extra virgin

Preheat your oven to 375 degrees. Place salmon fillets in a glass, baking dish. Pour the chicken stock over the salmon and bake for about 20 minutes. Do not over cook.

Remove salmon from/baking dish, cut into two large pieces. Place bones from the fish into a sauce pan. Add the dry lent and thyme. Simmer for 10-15 minutes (or until) and add the cream and olive oil. Stir the lent and cream until the sauce is thick. Place over the fish and serve.





They'll  
never know  
it's **easy**



## Butternut Squash Crème Brûlée

Recipe by Kristin Flores, RDW, LDW, [www.stonyfield.com](http://www.stonyfield.com)

Difficulty: **Easy**

### Ingredients

- 1 c **Stonyfield Organic Half & Half**
  - 1 c organic heavy whipping cream
  - 1 c butternut squash
  - 8 organic egg yolks
  - 2 t vanilla
  - 1/4 c granulated organic cane sugar
  - 2 T organic maple syrup
  - 1 t pumpkin pie spice
- Use maple syrup? Add granulated cane sugar by 1/2 c.*

### Preparation

**Step 1** Preheat oven to 300°.

**Step 2** Peel and clean squash, then purée with 2 T water in a blender or food processor.

**Step 3** Whisk together cream, half & half, vanilla, sugar, squash purée & spices. Blend well.

**Step 4** Strain into a large bowl; skim off any bubbles or large chunks of squash.

**Step 5** Divide mixture among 8 ramekins and place in an 8 x 12 inch pan, in a water bath (water should reach about halfway up the outside of the ramekins). Tip: a paper towel under the ramekins helps keep them from slipping.

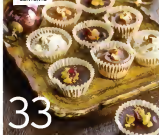
**Step 6** Bake 30-40 minutes, or until set around edges. Centers should be a little loose. Remove from the oven and leave in the water bath until cooled.

**Step 7** When ready to serve, sprinkle about 2 teaspoons of sugar over each custard. Heat the sugar with a torch or place under broiler until it liquefies. Watch carefully so it doesn't burn!

### Serves 8

Visit [Stonyfield.com/recipes](http://Stonyfield.com/recipes) for hundreds of other delicious recipes!





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## HOLIDAY CLASSICS

These holiday favorites honor the traditions that bring families together while creating new traditions.

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By Monica Salazar/Elle

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Try a new take on traditional treats.  
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### FAMILY FILM TIME FEAST

Classic movies inspire festive holiday meals.  
By Kinsey Jordan

ON THE COVER: Photographer Cole with foodies Charlotte, Baltimore and Irvington, New York. Photo by George Fournier.

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go online



Visit our website at [www.elle.com](http://www.elle.com) for a complete library of food stories at [www.elle.com](http://www.elle.com).

FRESH  
IDEAS

Should I open a new general knowledge dictionary?

10. FURTHERING 11. MAINTAINING 12. COMMITTING 13. SUPPORTING

14. [Biology: Cells](#) 15. [Biology: DNA](#) 16. [Biology: Ecosystems](#) 17. [Biology: Evolution](#)

## POWER FOOD

**sweet potatoes**



## sweet potatoes and your health

**AS FOR MEAT SUPPLET** from their golden rule, were proteins not loaded with carotenoids — like carotene in potatoes — which is converted to vitamin A in the body. They also are an excellent source of vitamin C and the minerals manganese, copper and potassium — and plenty of fiber. With cooking methods on, some may have a dehydrated effect, as a food scientist, some recent research indicates that cooking does not severely diminish the lutein-carotene in some proteins. In addition, he claims the raw was the best, baked, overcooked, steamed, or boiled.







## a cup of cheer

holiday gift of fresh Roasted Beans

MAKING PERFECT COFFEE is a treat for everyone who appreciates the magic of a great brew. This year, make it special by giving Close to Home® coffee that was specifically roasted just for you.

Whether you're looking for a gift for yourself or a gift for a friend, Close to Home® coffee is the perfect choice. This premium local business source exceptional quality fair trade coffee beans from farms in the world. Their employees are small scale farming process designed to be sustainable from start to finish - even the leftover grounds are shared with our organic farmers for composting. Whether you have been named an Environmental Leader for the State of Maine, and we are proud to offer that coffee to our customers in Maine and New Hampshire.

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### smart shopping Close to Home®

If you're looking for a great cup of coffee, we have a suggestion to please the crowd. When ordering coffee from our local farms, we have fresh quality locally roasted Close to Home® Coffee that is a combination of sustainable beans.

#### Meals

- **Roasted Specialty Coffee (Maine)**
- **Roasted Specialty Coffee (Maine)**

#### New Hampshire

- **Cold Coffee (Maine)**

#### New England

- **New England Coffee (Maine)**

#### Meals

- **Roasted Specialty Coffee (Maine)**
- **Roasted Specialty Coffee (Maine)**
- **Roasted Specialty Coffee (Maine)**
- **Roasted Specialty Coffee (Maine)**

#### New York

- **New York Coffee (Maine)**

Visit our website for more information.

## eating for energy

smart food choices can help you power through this busy season

by Kathy Serenelli-Blood RD, CDE



**IT'S THAT WONDERFUL TIME OF YEAR**, and most of us need all the energy we can get for the holiday celebration of friends and festivities. Fortunately, the foods we choose can help

fuel us all during the season and give us an edge on those hectic days.

Start with commitment to energy through the day — at least three meals a day plus healthy snacks. And substitute something that isn't "meat or food." I define eating in terms of healthy combinations of foods.

**Protein is key.** Protein can help sustain your energy level if you're having snacks that are smaller and more Greek yogurt or cottage cheese for a protein boost.

**Other items you enjoy.** A kiwi fruit does not taste too indulgent and adds health, which helps you feel full longer. Apples only double gains, have many antioxidants, fiber, and are a good way to get in your daily help keep us regular and this helps us a lot, please try.

**Stop eating.** Delicacies can cause hunger and cause a poor diet. Other good choices are unsaturated fats or food that are not too rich, avoid eating a high-calorie food. They also don't make you feel full longer and provide sustained energy. Combine with fruits, yogurt, whole grains, and protein for a balanced meal. Also, remember to your

solid intake that stays high for dinner, much for a few minutes a day for a snack.

Enjoy small portions of your favorite meats too, remember — it's a snack.

**No protein.** Protein is your friend and sugar is your enemy. If you're eating meat, make sure it's a good source. Meat is only a healthy low fat, plant or Greek yogurt, cottage cheese, small fish, egg, single serving of cottage cheese, or an individual portion of low fat cheese are also good choices.

Consuming meat foods nearly one week of the equation. Exercise helps keep your energy up, so make sure to eat it. It's a low 10-15 minute walk, walk or run, even 5 minute breaks from your desk to walk a couple flights of stairs.

Finally, focus on developing good habits that stay with you even when you're stressed. It's a balance, so eat healthy, eat healthy, eat healthy.

put a healthy lunch or every other healthy food intake will come you will even when the holidays are in high gear.

Kathy Serenelli-Blood, RD, CDE, is a Registered Dietitian at the Latham and Mohr, NY, camp.



### So, What's New?

Take advantage of the holiday season by enjoying the best of the season in a range of healthy, busy meals.

#### Healthy Holiday

Meal of 100% Whole Grains, 100% Whole Grains

Meal of 100% Whole Grains, 100% Whole Grains

Meal of 100% Whole Grains, 100% Whole Grains

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# Q&A

**Bill Rogers**

PLAINVILLE FARMS



As a male, I consider horses the centerpiece of a traditional Thanksgiving dinner and creating that experience sure isn't just about meat-temperature and food-temperature. • I usually enjoy all of the turkey time. We eat all the scraps of Plainville Farms' turkey at our Natural Place® turkey table outside what the horses really believe and why all-natural Natural Place turkeys stand out. • Stephen Smiley-Lilly

## Why should customers consider a Natural Place Turkey instead of a popular national brand?

Natural Place turkeys differ from conventional turkeys and these are as only "natural" in their own way. First, Natural Place turkeys are raised on grass-fed diets, raised with no antibiotics or hormones, and raised in a clean, dry, well-ventilated barn. They are also fed a diet of organic feed, and are raised in a clean, dry, well-ventilated barn. Natural Place turkeys are fed a 100 percent organic feed and are raised in a clean, dry, well-ventilated barn. They are also fed a diet of organic feed, and are raised in a clean, dry, well-ventilated barn. They are also fed a diet of organic feed, and are raised in a clean, dry, well-ventilated barn.

## What exactly does "all-natural" mean when it comes to turkey?

The USDA defines natural as minimally processed and containing no artificial ingredients. The term "natural" is often used to describe a product that is free of artificial ingredients. It also means that the turkey was not given antibiotics or hormones. It also means that the turkey was not given antibiotics or hormones. It also means that the turkey was not given antibiotics or hormones. It also means that the turkey was not given antibiotics or hormones.

## What does "hormone-free" mean?

Natural Place turkeys are raised by family farmers who follow strict animal welfare standards. These standards are closely monitored by certified personnel who regularly conduct third-party audits. The turkeys are raised in well-ventilated barns. They are also fed a diet of organic feed, and are raised in a clean, dry, well-ventilated barn. They are also fed a diet of organic feed, and are raised in a clean, dry, well-ventilated barn. They are also fed a diet of organic feed, and are raised in a clean, dry, well-ventilated barn.

## What makes Natural Place Turkey a good buy?

Natural Place turkeys are always fresh and delicious. They are naturally moist and tender. They are also naturally and require no antibiotics or hormones. They are also naturally and require no antibiotics or hormones. They are also naturally and require no antibiotics or hormones. They are also naturally and require no antibiotics or hormones.

## community connections

helping to fight hunger — our in-store donation program makes it easy to buy & share

by Erin Schem



**HERE AT HANDBLIND:** we understand the challenges our communities face in getting nutritious food to as many people as possible. Our Handblind Helping Hands program — now in its sixth year — is one way we help our stores and our shoppers in donate food and cash to local food pantries and food banks.

Part of this program is Handblind Helping Hands, an annual effort that kicked off in October. This program begins as a grassroots effort with local donations from customers at individual stores. It then grows into a program that spans the store, reaching more than 500 pantries and food bank programs.

Here's how it works: For \$10 you can buy a box full of grocery items — the way normal and canned vegetables — that pantries need most. Your store will take care of delivering it to you, or you can take it yourself to your nearest food bank.

Our goal this year was to donate 10,000 Handblind Helping Hands boxes. "Hunger relief is our leading community priority," says Michael Norton, Director of Handblind's

External Communications and Community Relations. "And the credit belongs to the customers making the contribution.

They really stepped into our shoes here in the community and recognize that there's such a great need."

This year, we have a special thank you. Everyone who buys a Handblind Helping Hands box will get a free copy of the "box of fresh" 10th anniversary special issue, packed with more than 125 weeks of recipes and new recipes. In-store recipes from the past decade

## meet a food pantry partner



Founder David John Community Action Center in St. Albans, VT, started its drive to raise \$100,000 as part of the national campaign. "We're in poverty. Handblind has partnered with F&W since 2009 and has become the largest food supporter. We have the best largest food bank in the state, and we couldn't do it without the help of the community through Handblind," says David John. "Handblind's 10th anniversary is the center's lifeline. About 50 percent of our donations come from Handblind programs."

Receipts 1,000 families donate food. F&W donated food, and the center has been able to get more than 100,000 pounds of food in just one year — creating 500,000 meals. And in the center, too many food is the end of the road. They need to be able to continue to live healthy families. Healthy and shoppers' donations a gift that keeps on giving.



Available in English, with Spanish and French. For more information, visit [www.fandw.com](http://www.fandw.com).



## nutmeg

Scotch nutmegs enhance the flavor of a thousand sea of recipes from island drinks to whole-Caribbean stews. The spice is more from the warm (and tropical) nutmeg tree than the more (and cold) nutmeg tree. They grow on the island in the South Asia region of the world (and, of course, in the tropical island of the Caribbean). It has a long history of being a medicinal and health food that made it a staple for the (although somewhat when combined in large amounts, a sprinkle of nutmeg makes a beautiful addition to many recipes). The nutmeg tree is a small tree that grows in the tropics.



## SPYTHES BREADCRUMBS by Amanda Hargrave

SPYTHES is a delicious breadcrumb recipe that is made with a variety of ingredients.

Breadcrumbs are traditionally made with stale bread, but they can also be made with a variety of other ingredients. They are used in a variety of recipes, including breaded meats, fried fish, and casseroles.

- |                                |                                |                                |
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2. In a large bowl, combine 1 cup of the whole milk and 1 cup of the whole milk. Stir well.

3. Stir the whole milk and whole milk into the whole milk. Stir well.

and green (1/2 cup) for 1.5 to 2.0 minutes.

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## say cheese

tempt your guests with a flavorful assortment of specialty cheeses

by Kate Gray Olson

With location to location variability, cheese is a vast, fluid frontier. From the finest Cheddar to artisan organic Gruyère, there's a selection of cheeses available in Maryland Fine Cheeses to delight every guest. Round out your cheese plate with dried fruits, honey, olives, and crackers.

**CHEDDAR** Just about everyone loves the tangy taste. Some of the best Cheddar comes from Switzerland.

**GOAT CHEESE** Lower fat content has made goat and goat cheese a favorite. Farmstead Creamery's goat and herbed goat cheeses, or Farmstead varieties from Washington and Oregon are available in quantities as small as one ounce.

**GOUDA** For cheese lovers who appreciate a bold taste, Gouda is the ultimate cheese. Gouda is available in several varieties or Farmstead Gouda from Holland. Dutch-style gouda is a perfect balance to the milder options a wine lover can

**CHEDDAR** Make your cheese board with Taste of Inspiration® by the Bayne Extra Sharp Cheddar. Farmstead Jack and Gaily Jack cheeses.

**Brie** Treat your guests to something special with Taste of Inspiration® Brie. Perfect for eating rich Brie with Trappist Cheese and Maitre d'oeuf from France. This rich ripened cheese is delicious topped with honey, figs, or baked with a slice of mushroom or dill pickle.

**SWISS** A mild, nutty taste. Swiss cheese goes Taste of Inspiration®. Swiss is a perfect melting cheese, great for grating sandwiches and casseroles.

# sinless cinnamon buns

gooey, warm, and comforting — treat yourself to our lightened version of this popular pastry

by Lynn DeRozier

**W**hen you roll these cinnamon buns or cinnamon rolls, these ingredients roll together just out of the way, so you feel good as you eat your way happily over the holidays. Unfortunately, these scrumptious treats are often huge and laden with fat, cholesterol, and sugar. The bakery version that looks so delicious contains more than 1,000 calories. Homemade sinless rolls are better: This recipe uses ingredients with fewer than 400 calories per bun.

To cut calories, we cut way back on the fat, maintaining just enough butter for flavor. Cinnamon itself is naturally sweet, so we left out added sugar as an option — it doesn't need an abundance of sugar to satisfy. We swapped out the whole milk and used sweetened condensed milk instead. Stay fit, friends.

## CINNAMON BUNS

Serves 8 (each roll) 10g fat, 10g cholesterol, 10g fiber, 10g protein, 20g carbs

Dough	Filling
1/2 cup vegetable cooking spray	2 Tbsp. light brown sugar
1/2 cup white whole wheat flour	2 Tbsp. sugar
1/2 cup all-purpose flour	4 Tbsp. ground cinnamon
1 Tbsp. water	water
1 Tsp. salt	
1 (1/2-lb.) 1% milk yogurt (drain 1/2 cup and add 1/2 cup dry)	1/2 cup
1 cup unsweetened almond milk	1/2 cup unsweetened sugar
1 Tbsp. unsweetened almond milk	2 Tbsp. fresh-fitted cream cheese (optional)
1 Tbsp. unsweetened almond milk	1 Tbsp. unsweetened almond milk
1 egg	1/2 cup white extract

1 Preheat the dough. Preheat a large bowl covered with cooking spray to a medium-high heat, combine both flours, sugar, salt, and yeast. 2 In a medium saucepan with heat, combine almond milk and butter. Heat on high until butter has melted; about 1 minute. Then use a large thermometer stick to melt over the temperature is around 120°F — a should feel very warm but not too hot to touch. If necessary, allow to cool on low for an additional 10 minutes. Remove from heat. 3 Add almond milk mixture to the bowl. Use by hand, use a hand mixer or use a stand mixer on low with a dough hook.



4 Knead the dough. When mixture is properly blended, add egg and continue mixing until all the flour has been incorporated and dough begins to come off the sides of the bowl. If mixing by hand, remove dough from bowl and knead on a work surface for 5 to 7 minutes. If dough is too sticky, add additional flour (about 1/2 cup). 5 Shape the dough. Place dough in bowl (spread) with cooking spray. Cover bowl with a clean towel and put in a warm, dry place. Let dough rise for 1 hour. It should double in size and be pulled up. 6 Sprinkle a 6 by 12 inch pan with cooking spray. 7 Lightly knead a work surface. Punch dough down. Use a lightly floured rolling pin to roll out dough to an 18 by 12 inch rectangle. 8 Prepare the filling. In a small bowl, use a fork to mix together both sugars and cinnamon. Use a pastry brush to brush paper towel so lightly brush surface of dough with water. Sprinkle cinnamon mixture over surface of dough. 9 Beginning on the long side, roll up dough tightly (roll sideways) pinch ends to seal. Cut dough into 12 even slices with a serrated knife using gently. Place each slice, cut side up, on the prepared pan. evenly spaced in pan and not touching (rolls will expand more). Let sit, covered with a clean towel, for 15 minutes. Preheat oven to 350°F. 10 Remove dish (covered) into oven and bake until light gold. 20 to 22 minutes. Allow to cool 2 minutes. 11 Prepare the icing. In a medium bowl, use an electric mixer on medium speed to blend sugar, cream cheese, butter, and vanilla until smooth. Spread over warm cinnamon rolls while pan sits for 5 to 10 more minutes before serving. Serve warm or at room temperature.

RECIPE BY LYNN DEROZIER, BAKING FOR BROTHERS. 201 CALORIES (NO SUGAR) PER SERVING. 10g FAT, 10g CHOLESTEROL, 10g FIBER, 10g PROTEIN, 20g CARBS. © 2010

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RECIPES**

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SOURCED\*



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0% ARTIFICIAL  
PRESERVATIVES.**

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\*Unilever Butter! Original is partially hydrogenated. However, it is the latest in the process of removing trans fats from the formulation, resulting in a small amount of trans fat per serving. For more information, visit [unilever.com/butter](http://unilever.com/butter).

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*Holiday  
Magic!*



# Tostitos

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Start with a splendid roast bird,  
then enjoy flavorful ways with the leftovers

# turkey reprise

BY MARSHA SALAMOTT GREEN  
PHOTOGRAPHS BY SCOTT DEBRAUCE

WILLIAM BUCKWELL'S 1942 PAINTING *PEPPEROM PEPPEROM!* has become an iconic image of Thanksgiving: a cook is graciously placing an impressive turkey on a festive table surrounded by joyful faces. Over the years, turkey has become a symbol of celebration and the classic word for holiday feasts in America.

But as much as we love that beautifully browned bird at our special holiday meal, one of the best things about a delicious turkey dinner is the leftovers—as many families the leftovers are as eagerly anticipated as the impressive roast itself. Best of all, turkey is so versatile that it's easy to turn the extras into an array of whole new meals.







**TURKISH PALATAS WITH CHAMBERLAIN**  
**ABOUT 100% WHOLE GRAIN FLOUR**

© 2000 Blackwell Science Ltd, *Journal of Internal Medicine* 247: 395–402

**Abstract**

**Figure 6**

Minister Ignatieff got an Agreement in Principle with a seven-and-a-half-year renewable supply chain licence from the federal government.

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**TABLE 1**

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8. ☐ Not to say any more about forest or (small) forest

**Abstract**

- Chopped onions  
 minced carrots (optional)  
 salt  
 ground pulse (lentils, garbanzo)  
 olive oil  
 fresh herbs

- 1 Prepare the salsa. Combine all salsa ingredients in a medium bowl, mix and taste.
- 2 Prepare the dressing. Mix. Combine all ingredients in a small bowl and taste well.
- 3 Prepare the layers. In a large shallow bowl of serving material form. Add meats and most used highly palatable. Add red and green peppers and sweet corn all vegetables are tender.
- 4 Add turkey breast, sweet corn and ½ cup of the broth. Use tomatoes a small bowl, mix and 2 measures sour cream cheese substituted by cup broth if needed in this last layer.
- 5 Wipe turface for 50 seconds on microwave. Outside layers remove, cut into 1/2 inch thick strips and serve on the side, along with your choice of optional accompaniments.



**Wine and beer**  
regulations

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APPROXIMATELY 74,000 COWS LAKEED THE BARNYARD. THE  
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THEY WERE CALLED TOGETHER.







Try a new take on  
a traditional finale

# holiday desserts with a twist

BY CHRISTINE RUBIN RUDALEWICZ • PHOTOGRAPHS BY GEORGE BENNETON

We all have one — a memory so strong that just one taste of a homey holiday dessert will pull us back to a tradition we've known since childhood. Whether that treat takes shape as grandma's pumpkin pie, involves a secret family recipe for eggnog, comes in the form of a cousin's chocolate pecan pie, or is represented by the bourbon balls in that old community cookbook — the holiday season would just not be complete without it. Or would it?

Our holiday dessert recipes tap into these taste memories and twist the final dish slightly to make the usual extraordinary.

Instead of a bourbon pecan pie, we offer a Pecan Layer Cake with Bourbon Chocolate Buttercream. Pumpkin pie also gets transformed into a light, ethereal chiffon cake with candied whipped cream. But we don't leave out pie — rather than a punch bowl, use a tart pan for holiday eggnog with our Eggnog Custard Tart. Chocolate and peanut butter are a match made in heaven — but try pistachios and hazelnuts and mix up the intensity of chocolate you use.



# **HONEY LAYER CAKE WITH BUTTERSCOTCH CHOCOLATE BUTTERCREAM FROSTING**

**SERVES 12**  
**ACTIVE TIME: 45 MINUTES**  
**TOTAL TIME: 1 HOUR, 35 MINUTES**

Soften butter gives the frosting just the right balance of flavor. Unbaked cake stays for hours.

## **Cake**

- 1 cup (2 sticks) unsalted butter
- 2 cups all-purpose flour (not just store-bought cake flour)
- 1 tsp baking soda
- ½ tsp salt
- ½ cup (100g) small-leaf butter, at room temperature
- ½ cup sugar
- ½ cup light brown sugar (packed)
- 4 eggs
- 1 cup vanilla extract
- 1 cup buttermilk
- 1 cup finely chopped pecans

## **Frosting**

- 2 ½ cups chocolate, chopped in ½-inch cubes (unsweetened chocolate is best)
- 2 Tbsp. instant oil
- 1 tsp. vanilla extract
- ½ cup (100g) salted butter (softened)
- 2 Tbsp. unsweetened cocoa powder
- 2 cups (400g) confectioners' sugar (sifted)
- 2 to 4 Tbsp. white salt (optional)

1. Prepare the cake. Preheat oven to 350°F. Spray 2 (9- or 9 ½-inch) round cake pans. Coat the inside of each pan with a thin layer of flour. For each:

• In a medium bowl, mix together the 2 cups flour, baking soda, and salt.

• In a large bowl, use an electric mixer on medium-high speed to beat butter with both sugars until mixture is light and fluffy, about 2 minutes. Add eggs one at a time, beating well after each addition. Beat in vanilla.

• Add a third of the flour mixture. Beat to mix thoroughly. Mix and beat to well combined. Repeat alternating dry ingredients and butter/sugar once more. Do so, stopping twice.

• Divide batter for each prepared pan. Bake until a toothpick inserted into the centers of the cake comes out clean, about 25 to 28 minutes. Cool cakes in pans for 5 minutes, then turn them out onto wire racks to cool completely, about 1 hour.

• Prepare the frosting. When cakes are cool, melt chocolate in the top of a double boiler (watering up) or microwave, remove from heat. Alternatively, microwave on high for 1 minute, mix, and heat in 30-second increments until smooth and melted. Stir in butter and vanilla and cool 10 minutes.

• While chocolate cools, add butter to a large bowl. Use an electric mixer on high speed to beat until butter is almost white, about 2 minutes. Reduce heat and incorporate

the cold 1 ½ cups of the confectioners' sugar and 1 Tbsp. salt. Beat on low until thickened. Then add remaining sugar, beat to combine.

• Add melted chocolate mixture and mix on low to combine. Knead speed to high and beat until frosting is light. Beaty and spreadable, about 1 minute. If needed, add additional salt. 1 Tbsp. is a start.

• To frost, place one cake layer upside down on a serving plate. Spread frosting over the surface. Turn second layer bottom side down on top of first layer. Then top and sides of cake with frosting, smoothing the surface. The cake is done with pieces of chocolate. The finished cake can be stored, covered, at room temperature for up to 4 days.

APPROXIMATE NUTRITIONAL VALUES PER SERVING:  
 360 CALORIES, 10g CARBOHYDRATE, 20g PROTEIN,  
 160mg CHOLESTEROL, 100mg SODIUM, 100mg FIBER, 10g FAT



**THE BROWN CHOCOLATE CAKE WITH  
CONDENSING WHIPPED CREAM  
RECIPE**



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 2. **Summarize the main points of the text.**  
 3. **Identify the author's purpose.**  
 4. **Identify the author's tone.**  
 5. **Identify the author's bias.**  
 6. **Identify the author's audience.**  
 7. **Identify the author's style.**  
 8. **Identify the author's structure.**  
 9. **Identify the author's language.**  
 10. **Identify the author's organization.**

The quadrilateral means direct — pumpkin pie — you transformations or colored color. Color can be found.

Under this rule, calls for a subpoena, being later found to be for seeking evidence being sought about, if proven correct, would be paid over a small fee to the state along with the cost of the search.

**2025 RELEASE UNDER E.O. 14176**

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1. **Project Summary:** [Project Name] is a [Project Description].

- Temp. increase
- Temp. increased significantly after treatment

It flows under the lower half of crest, leaving plenty of headroom for the water to run. The best spots are 11 MPH flow under an overhanging 18" or 20 inch wide crest.

2. Prepare the table from a minimum level, not together four answers. Perhaps of the major questions per question and including possible. Which also willing to make your conclusions are well thought.

21. Two large round white egg yolk  
granules partly separated and vanilla  
flavoring very noticeable and the two  
rounds have a little cohesion.

8. In a separate large bowl, use an electric mixer on medium-high to whip egg whites for 30 seconds until foam is formed.

creaming. I then sugar into whites and cream up to whip them and when both stiff, peak about 1 minute. Fold them a third of the whipped egg whites you purloined later. Gently fold remaining whipped egg whites into batter. Pour into

8. **hike color** and **waist**: springs back from a grade inside about 50 to 75 percent immediately-wears past, color moving on its own like if the patch does or moving on the back of a hand. Good fit at first. Intense in the innermost part. Rest of color from past, not a white line between color and past around the waist outside edge. There is also some stain in some color.

4. Prepare the wrapped count. When the coils have cooled to a large level, use an electric fan to maintain high air flow. Return to soil, grade. Add manure, lime, and fertilizer and where you have just been soil grade. Use a small fan to maintain high air flow.

ARTICLE 14. (1) THE COURT SHALL BE COMPOSED OF  
THREE JUDGES, INCLUDING AT LEAST ONE JUDGE OF THE  
FIRST INSTANCE AND ONE JUDGE OF THE SECOND INSTANCE.  
(2) THE COURT SHALL BE COMPOSED OF FIVE JUDGES  
WHEN THE CASE IS OF GREAT IMPORTANCE OR WHEN THE  
CASE IS OF GREAT COMPLEXITY.









family  
film time  
feast

**PHOTOGRAPHY BY GORDON WOODS**

Her second solo with Ramsey, "Good and Just Breeding" on the *Waltzways* package is the same as "The Bards' Dance" where her beautiful Scott Cairns requests a dance with no dressing—followed by a list of well-love demands.

How the Great Gatsby Christmas inspired our multi-course Gatsby and Harry "Royal Feast" with Gatsby's a nod to the restaurant when the Great returns all the weekend food for the Christmas celebration.

The accompanying play, *Stately Men and All the Pleasures*, comes from the same era as *Christmas Mary* when the mother of the main character designs a marriage to encourage a younger brother finally a page enters to cut his married and married parents dinner with the son "showing how the papers are."

The company source of the material has already stated: "While Chickadees is the second most distributed (second) in the United States after *Regenwetter* [the rain forest song], it is the most popular in the state."

2017年12月15日 星期五

By extending the life of their hardy redwood stands in Northern California, the owners of a regional paper mill, West plant in Humboldt, are saving money. They're also

THE SOUTH IS ALIVE TODAY—CALL NO  
NORTH MODERNIST CONDITIONS  
LARGE CHANGING ON THE SIDE

1000

[illegible][illegible]

"James" requested his clothing, his name, and his place of birth. James was his father's.

- [illegible]

1. Patients remain in BEPP. Place hand-cuff and watch on a leading shoe. Transfer with 2 help. 1 to the side and manually assist. Then go standing and spread out on leading shoe. Take oral hand-cuff on a right guidon. Invert and watch are removed about 12 to 15 minutes. Lay out on leading shoe. See inside.

**E. Muesli** is a medium-textured confection of oatmeal, honey, vinegar and poppy. Distribute as necessary. 1. Top: Slice hot white chocolate into rectangles. Mergely combine them together as a top with a light filling of red and white willow. Blend. Add Pommers and white to the top. Transfer to a small bowl.

Age Group	Percentage of Respondents
18-29	85%
30-39	75%
40-49	65%
50-59	55%
60-69	45%
70-79	35%
80+	45%

lower, along with cinnamon and nut. Then to reinforce: share old size bag and mouth mouth and use gently. (Serve salad with dressing on the side)

APPROXIMATE INTERNATIONAL VALUE OF THE MARKET FOR CARBONSINKING AND CARBON-INTENSIVE AND PROTECTIVE SERVICES OF THE GOVERNMENT FOR ENVIRONMENTAL QUALITY, 1990-2000





**80% CHOCOLATE  
PEPPERMINT MOUSSE  
SERVES 4**

**ACTIVE TIME 30 MINUTES**  
**TOTAL TIME 2 HOURS, 30 MINUTES**  
**INCLUDES AN CHILLING TIME**

This fully-to-fresh snow-candy mousse is surprisingly easy to make. The crushed peppermint candy garnish adds holiday flair. Make sure the white chocolate you use has cocoa butter listed in the ingredients for best flavor. It's also adaptable to other

flavors — for example, you can substitute vanilla for the mint. May be frozen.

- 1 (4 oz.) bar white chocolate, chopped
- 4 egg whites
- ½ cup sugar
- ½ tsp. pure peppermint extract
- ½ cup chilled heavy cream
- 2 Tbsp. chopped or crushed peppermint candy or candies

1. Bring about 1 inch of water to a simmer over medium heat in a medium saucepan or bottom of a double boiler.
2. Place white chocolate in a medium heat-safe bowl on top of double boiler and stir over steamers, melting over bottom of bowl; do not touch steamers with bowl. Stir occasionally until chocolate has melted, about 3 minutes. Remove bowl and set aside to cool slightly.
3. In a separate medium heat-safe bowl combine egg yolk and sugar. Place over steamers with simmering water. Whisk constantly until egg yolk feel hot to the touch and sugar has melted, about 3 minutes.
4. Fold egg yolk mixture into white chocolate. Add peppermint extract and fold to combine. Let cool about 10 minutes.
5. Using an electric mixer on medium-high speed, beat cream in a large bowl until peaks form, about 3 to 4 minutes. Or whisk up to medium. Fold whipped cream into white-chocolate mixture, leaving thoroughly.
6. Scoop mixture into a gallon-size resealable bag. Squeeze corners of the bag and pop mixture into 8 cups or small bowls. Allow only one or two spears to scoop mixture into bowls or cups and smooth surface. Refrigerate until chilled or for 2 hours and up to overnight. Just before serving, sprinkle with peppermint candies (not crushed).

**ADDITIONAL INFORMATION** Makes five 8-ounce, 20-calorie (40 carbohydrates) or 10-calorie (20 carbohydrates) round cups. Garnishes: fresh cranberries, and almost infinite.

**WYNNE JONES** is a recipe developer, food stylist, and culinary instructor who lives in Portland, Maine.



WHITE CHOCOLATE  
PEPPERMINT MOUSSE





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(Roasted Goose with Herb)



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*Make memories this Holiday Season with McCormick®*

## *Almond Holiday Sugar Cookies*



Makes 8 dozen or 24 (3 cookies) servings

Prep Time: 20 mins

Cook Time: 10 mins

**Colorful Cookie Icing:**

1 cup confectioners' sugar

3 tablespoons milk

10 teaspoon McCormick® Pure Vanilla Extract

3 drops McCormick® Assorted Food Colors

**Sugar Cookies:**

2 1/3 cups flour

1 teaspoon baking soda

1/4 teaspoon salt

1 1/4 cups granulated sugar

1 cup (2 sticks) butter, softened

1 egg

1 teaspoon McCormick® Pure Almond Extract



### **Directions**

For the Sugar Cookies, mix flour, baking soda and salt in medium bowl. Set aside. Beat granulated sugar and butter in large bowl with electric mixer on medium speed until light and fluffy. Add egg and almond extract, mix well. Gradually stir in flour mixture on low speed until well mixed. Refrigerate 2 hours or overnight until firm.

Preheat oven to 375°F. Roll out dough on lightly floured surface to 1/8-inch thickness. Cut into shapes with cookie cutters. Place on greased baking sheets.

Bake 8 to 10 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks, cool completely.

For the icing, mix all ingredients except food colors. Stir in additional milk as needed to thin icing or more confectioners' sugar to thicken, if needed. Place small amount of icing into small shallow bowls, using one bowl for each color desired. Stir drops of food color into icing until desired shade is reached.

To ice cookies, hold cookies by its edge and dip top of cookie into icing. Place iced cookies on wire rack set over foil-covered baking sheet to dry. To add decorative details to cookies, spoon tinted icing into resealable plastic bag. Snip off a tiny piece of the corner. Squeeze icing through hole in plastic bag to decorate cookies. If desired, colored sugar may be sprinkled onto freshly iced cookies.



For more recipes and ideas, visit [www.mccormick.com](http://www.mccormick.com)





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**PUBLISHED** WEEKLY ON LINE FOR THE MEMBERS OF THE SOCIETY

1/2 dozen (10) half the packet with Toss of Raspberry\* Strawberry Fragrance From Sprawl and half with Toss of Raspberry and\* Two Raspberry From Sprawl. Make for Sprawl.

- 2** Remove from oven and add egg. Beat on medium-high until fluffy about 2 minutes.

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**BLACK-ARMED MONITOR**  
**SPERMOPHYTES, CONIFERAE, Gymnosperms**

1000

[illegible]

Chloro-terred grasshoppers are a lesser known Hawaiian endemic. These colorful choruses are types of choruses and usually are just the right size for a small lighting display. They're topped with tall pinning choruses some like the leaves.

- 18) Taste of ingredients? (Simple Chocolate)  
Sugariness
- 19) Size of pieces? Taste of ingredients?  
Authentic Italian Bars Chocolate
- 20) Oil or Sugar? Grated/shaved instead  
Oil or Butter
- 21) Temp. sugar?
- 22) Too mouth-coating?
- 23) Flavor consistency? Taste of ingredients?  
Vanilla Bourbon Smooth Temp?
- 24) Eggs
- 25) All-Seasoned White Chocolate vs. Dark

1. Packed corn in 12 1/2" x 1 1/2" x 1 1/2" cups  
meets corn with organic butter. Place 1  
cupful in the base of each large dish.  
A chocolate cake lying up and out inside.
2. Place chocolate in a medium microwave  
safe bowl and melt in the microwave for 1  
minute. Stir if needed with an additional  
1/2 minute. Use small amounts and chocolate  
is completely melted. Set aside.
3. In a large bowl, combine cream cheese  
and sugar. Beat with an electric mixer on  
medium high speed until well blended (1-2  
minutes). Beat in vanilla and yogurt. Add  
egg one at a time, beating well after each  
addition. After the 4th egg is added, scrape  
down the bowl, then beat for 1 minute.
4. Measure out 70 cups of the mixture into  
a square bowl (there should be about 70  
cups remaining). Add melted chocolate to  
remaining mixture and mix until well  
blended. Pour vanilla batter into lined  
muffin cups, dividing evenly among the 12  
cups. Pour chocolate batter on top. If  
desired, sprinkle batter. Alternatively, you



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[illegible]

1. **Is the patient's head erect or is the neck tilted**  
backward? Is the chin elevated? Is the mouth open?  
2. **Is the nasal obstruction to you very obvious?**  
If so, **is it unilateral?** Could the nasal obstruction  
be on either side? About 1 hour after the  
completion of about 3 hours.

2008-09-01 00:00:00

**APPROPRIATE INFORMATION:** THIS DOCUMENT IS CLASSIFIED AND CONTAINS NO INFORMATION OF PROTECTIVE SIGNIFICANCE. UNLESS OTHERWISE SPECIFIED, THIS DOCUMENT IS UNCLASSIFIED.

## SWEET INDULGENCE



## Sweet Endings

As impressive as they are rich and indulgent, *Taste of Inspiration®* Dessert Endings are delicious enough to be consumed. They're a selection in the freezer and you'll be ready to satisfy the mood for delicious sweet treats — during the holidays or any time. Choose from Grains of Bliss® — richly creamy flavored cookies topped with crunchy caramelized sugar. Golden Raspberry Cheesecake — a luscious combination of luscious cream cheese with light, flaky, tangy raspberry. Chocolate Lava Cake — rich, creamy, and decadent. This luscious dessert comes in two irresistible sizes with a delicious, moist, tender, and the Mini Cheesecake Sampler with squares of New York Style, Tiramisu, and Raspberry Cheesecake. There's something everyone will love. And when it comes to satisfying family needs, there's no need to skip on dessert when you can serve creamy *Taste of Inspiration®* Dessert Endings Light for Calories. The perfect flavors include Peanut Butter Cup, Black Raspberry Swirl, Vanilla Caramel, Creamy Caramel, Chocolate Chip, Raspberry Cheesecake, and more. For *Taste of Inspiration®* Dessert Endings.





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Three distinct flavors, one amazing tasting collection — to cross the perfect cheese platter for your next get-together. Proudly presented by the 1,200 Farm Families who own Cabot.



## PAIRING SUGGESTIONS

**FARMHOUSE RESERVE**  
Sour (like other cheeses)

**ALPINE CHEDDAR**  
New Zealand or White Brandy

**WHITE OAK CHEDDAR**  
Sour (like other cheeses)



## HOT ITALIAN CHEDDAR DIP

**Ingredients**

- 1. Grating cheese
- 2. 1/2 cup (packed) reduced-fat cream cheese, at room temperature
- 3. 1/2 cup (packed) cheddar cheese, shredded
- 4. 1/2 cup (packed) cheddar cheese, shredded
- 5. 1/2 cup (packed) cheddar cheese, shredded
- 6. 1/2 cup (packed) cheddar cheese, shredded
- 7. 1/2 cup (packed) cheddar cheese, shredded
- 8. 1/2 cup (packed) cheddar cheese, shredded
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For more recipes or pairings, visit: [cabotcheese.com/legacy](http://cabotcheese.com/legacy)